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United States
Department of
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Food Safety
and Inspection
Service

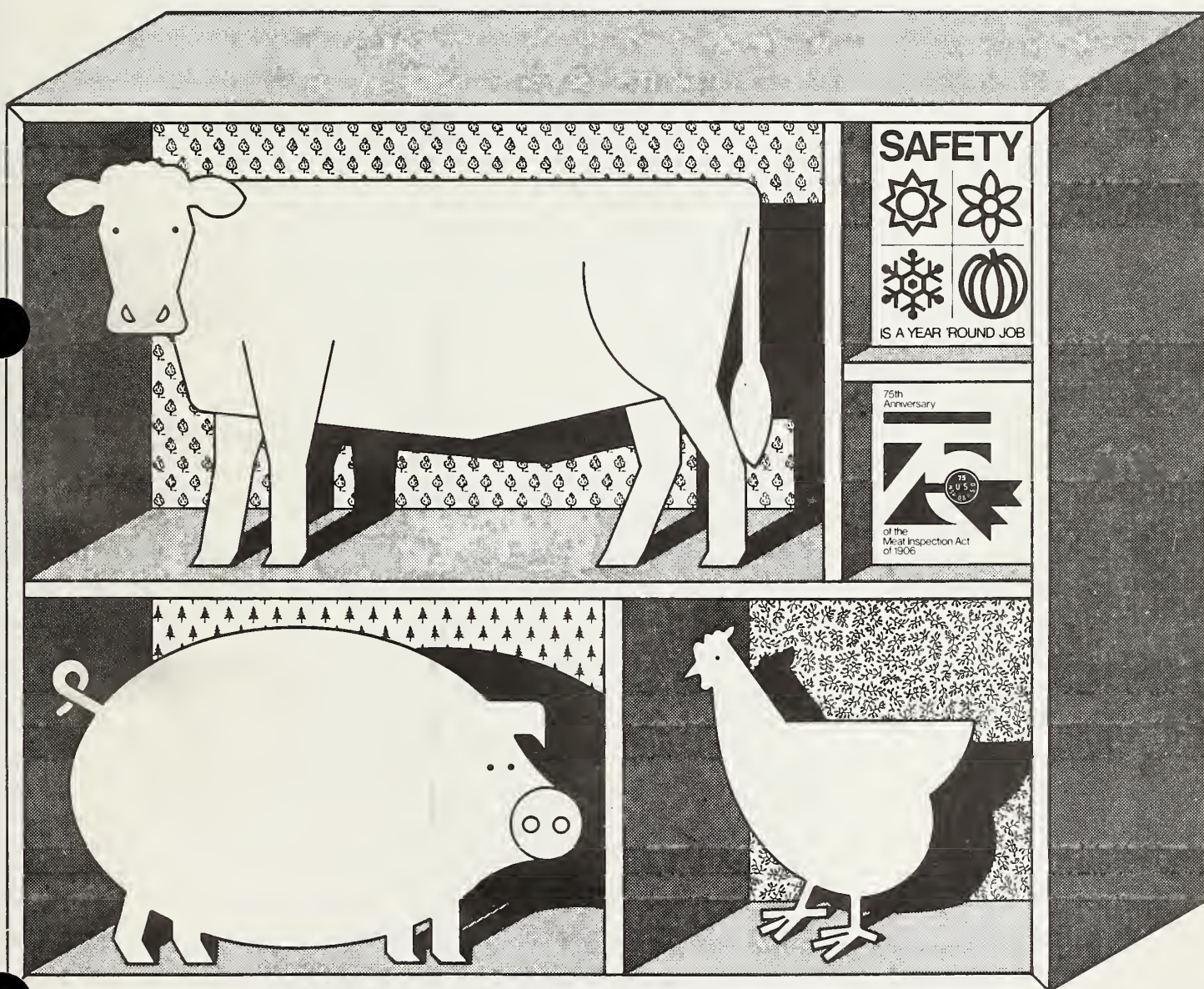
Meat and Poultry
Inspection
Program

January 1982

Issuances of the Meat and Poultry Inspection Program

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THE
SOUTH AFRICAN
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INDUSTRY



January 1982

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MPI Bulletins

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82-1, Meat and Poultry
Inspection Manual

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

MPI BULLETIN 81-58-A
12-31-81

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before December 31, 1981, and obsolete bulletins canceled August 31, 1981, through December 31, 1981. Bulletins not appearing on this list (except those published after December 31, 1981) are obsolete and should be removed from active files.

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
11 6/23/72	Plant Operating Schedules Working Conditions, Poultry Plants	FO/A S-12,S-13 ES-14,S-15 ES-16, ES 16-1, ES 16-2,S-17, S-18 (Poultry Plants)
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235 3/15/73	Nutritional Labeling	PLS/F EA-ET, U-U-2
263 4/6/73	Waste Disposal Permit	FO/B P,Q,U-2
367 8/1/73	Meat Trimmings	PLS/H Q,P,T,U, U-2
388 8/10/73	Meat Trimmings	PLS/H Q,P,T,U
392 8/10/73	Cured Meat Product Labeling	PLS/F Q,P,T, U-U-2

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418 8/31/73	Labeling Standards for Certain Cooked Sausages	PLS/F Q,P,T,U-U-2
456 10/19/73	Warm Cut-Up and Deboning of Poultry	ISR/D Q
542 12/26/73	Labeling USDA Specification Product	PLS/F Q,P,T,U-U-2
553 1/2/74	Extension of Time for Cured Meat Product Labeling	PLS/F Q,P,T,U-U-2
563 1/2/74	Labeling Frozen Dinners	PLS/F Q,P,T,U-U-2
586 1/24/74	Certified Pork--Trichinae Control by Refrigeration	ISR/G Q,P,T,U-U-2
611 2/14/74	Exports of Horsemeat to the United Kingdom	FPS/J P,Q,T,U-U-1
616 2/22/74	MPI Bulletin 367	IC/H Q,P,T,U-U-2
619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	ISR/C Q
629 3/5/74	Sorbitol in Cooked Sausages	PLS/G Q,P,T,U-U-2
648 3/20/74	Sampling Method for Estab- lishment Not Using the Online Q,P,T,U-U-2 Plan for Ready-to-Cook Young Chickens	ISR/C
650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	PLS/F Q,P,T,U-U-2
670 4/12/74	Operations, Procedures and Equipment	PFE/B Q,P,T,A,I,J, K,L,M,N,O

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742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR/G Q,T,U-U-2
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR/C All MPI Codes
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/ or Drying Rooms in Plants Proc- essing Dry-Cured Pork Products	ISR/G Q,P,T,U,U-2
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2
816 9/16/74	Nutrition Labeling	PLS/F All MPI Codes
75-3 1/2/75	Control of Canning Opera- tions Conducted at Official Establishments	ISR/G Q,P,S,T, U-U-2
75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T, U-U-2
75-29 2/11/75	Labeling Required Features	PLS/F P,Q,S,U-U-2
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-O P,Q,S,T,U, U-2
75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	PLS/F A-O,P, Q,S,U
75-105 7/15/75	Asbestos Filters	PFE/B A-O,P, Q,S,U,U-2

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NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	ISR/A A-O,P,Q, S,U
76-29 2/20/76	Canning Operations and Critical Control Factors	ISR/G A-O,P,Q,S,T, U,U-2
76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Performance	MFS/A EA,EI,EJ,EM
76-60 4/16/76	Labeling Meat Quality & Yield Grades	PLS/F A-O,P,Q,S, U,U-2
76-123 8/3/76	MPI-APHIS Management and Communication System Coordination	WSDS/A A-O,Q
76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	ISR/A A-O,P,Q,S, U,U-2
76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	ISR/G A-O,P,Q,S, T,U,U-2
77-18 2/9/77	Labeling Meat Quality and Yield Grades	STS/F A-O P,Q,S,U,U-2
77-19 2/9/77	Water Reuse	SDS/B A-O P,Q,S,U
77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water	SDS/B (Issuances)
77-65 5/13/77	Thirty-Thirty Test for Percent Pump	SDS/G A-O P,Q,S,U, U-2

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77-66 5/17/77	Energy	PFE/A (Issuances)
77-71 5/24/77	Random Sampling Requirements for Residue Monitoring	SS/K A-O,P,Q,S
77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	SS/K A-O,P,Q,S
77-91 6/29/77	Minimum Count	TS/G A-O,P,Q,S,U
77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	PFE/B A-O,P,Q,S,U, U-2
77-114 8/26/77	Residue Sampling Requirements	SS/K A-O,P,Q,S, U-2
77-129 11/11/77	Water Conservation and Sanitation	SDS/B (Issuances)
78-16 2/7/78	MPI Directives Checklist	IC/A M90,M07-M12, M50
78-32 3/14/78	Grade Specifications for Product Purchased Under Government Contract	FSR/F M90,M09-M12, M93-M95,M50
78-35 3/16/78	Establishment Numbers	WSDS/A M90,M09,M10
78-40 3/28/78	Disposition of Contaminated Poultry Carcasses	ISR/C M90,M09-M12, M25,M29,M93
78-48 4/19/78	Sequenced Inspection	ISR/C M90,M09-M12, M25,M29

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78-55 5/12/78	Imprest Fund Payments	MPI/DA/A M90
78-62 6/6/78	Bacon Sampling Program	MPI/DA/G M90,M09-M12, M22,M28,M32, M50
78-63 6/6/78	Implementing Bacon Regulations	PLS/G M90,M09-M12, M22,M28,M32, M50
78-72 7/14/78	Label Approval for Product Intended for Export	PLS/F M90,M09-M12, M94
78-74 7/14/78	Implementation of the Bacon Regulations and Sampling Programs	TS/D/G M90,M09-M12, M22,M28,M32, M50
78-84 8/8/78	Alerting Food and Drug Administration of Repeat Violators	SS/K M90,M09-M12, M50
78-85 8/8/78	Bacon Sampling Requirements-- Monitoring and Confirmation	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04
78-86 8/8/78	Bacon Sampling Requirements-- Retention Phase	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04
78-87 8/10/78	Inspection of Contract Specification Product	FO/G M90,M09-M12, M94,M95,M50
78-90 8/22/78	Cooked and Roast Beef	ISR/FO/G M90,M09-M12, M18,M28

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78-95 9/7/78	Reporting Swine Sulfonamide Violations	FO/K M90,M09-M10
78-101 10/5/78	Bacon Sampling Requirements	FO/G M90,M09-M12, M22,M28,M32, M50,M04
78-105 10/16/78	Stork Continuous Type Retorts	PFE/B M90,M09-M12, M94,M50
78-107 10/19/78	Labeling Poultry Breasts	FO/F M90,M09-M12, M15,M17
78-110 10/26/78	Labeling of Proprietary Mixtures	PLS/F M90,M09-M12, M27,M28,M50
78-111 10/26/78	Reinspection of Poultry Necks and Giblets	AM&PMI/C M90,M09-M12, M25
78-122 11/22/78	Performance Awards Program for Veterinary Medical Officers and Food Inspectors	MFS/A M90,M09-M12
78-126 11/27/78	Export of Poultry to West Germany	FPS/J M90,M09-M12, M25,M27
78-128 11/27/78	Export of Equine Meat	FPS/J M90,M09-M12, M25,M27
78-129 12/1/78	Cooked Beef from Argentina	FPS/J M90,M09-M11, M14,M04
78-133 12/5/78	Conditions of Use of Accepted Equipment	PFE/B M90,M09-M12, M94,M95,M50

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79-12 2-1-79	EEC Requirements for Continuous Chillers	TS-AMPMI/D M90, M09-M13, M25, M27
79-14 2/12/79	Standards of Performance	MFS/A M90,M04
79-31 4/12/79	Post-Mortem Inspection, Young Chickens	TS/C M90,M09-M12
79-33 4/30/79	Boneless Meat Reinspection of Reconditioned Lots	PPIS/G M90,M09-M12, M18,M28,M50
79-40 5/4/79	Modified Traditional Inspec- tion	TS-API/C M90,M92,M94, M09-M12
79-42 5/7/79	Poultry Carcass Inspection Program-Ducks	TS-API/C M90,M09-M12, M50,M94
79-45 5/10/79	Abnormal Cans and Process Deviations	PPIS/K M90,M09-M12, M15,M18,M94
79-51 5/10/79	Dissemination of Laboratory Results	FO/A M90,M92
79-63 6/13/79	FSQS Form 6200-1	Science/I M90,M09-M12, M04
79-65 6/19/79	Spray-on Polyurethane	PFE/B M90,M09-M12, M94,M95,M50
79-68 6/21/79	Use of Iodine in Processing Water	FESS/B M90,M09-M12, M94,M50

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79-69 6/29/79	Approval of Partial Quality Control Programs	PPIS/G M90,M09-M12, M94
79-72 7/11/79	Carcass Reinspection--Turkey	SISP-TS/C M90,M09-M12, M25
79-75 7/23/79	Protection of Potable Water Supply on Official Premises	FESS/B M90,M09-M12, M94
79-83 8/3/79	Swab Test on Premises	Science/K M90,M09-M12, M94,M04
79-85 8/8/79	Inspection of Imported Lamb and Mutton Carcasses	PPIS/J M90,M09-M11, M14,M04
79-87 8/14/79	Poultry Parts with Abdominal Muscle	FPS/J M90,M10,M11, M14,M04
79-91 8/23/79	Utilization of Energy	FESS/B M90,M09-M12, M94
79-99 9/26/79	Mailing to Residue Samples	DA-MPI/K M90, M09-M12, M25, M26, M04
79-105 10-2-79	Use of Plastic Strip Doors	FESS/B M90, M09-M12, M93-M95, M50
79-111 11/8/79	The Reuse of Brine on Product in Impervious Casings	FESD/G M90, M09-M12, M28
79-113 11/19/79	Export Shipments to Singapore Transiting Hong Kong	FPS/J M90, M09-M12, M94

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79-117 12/4/79	Reduction in Quantity of Contents	MPSLD/F M90, M09-M12, M94
80-1 1-22-80	Correction to MPI Bulletin 77-114	RES/K M90, M09-M12, M50
80-2 1-29-80	Humane Handling and Slaughtering	SISP/D M90, M09-M12, M16, M26, M50
80-4 1-29-80	Sampling Plan for Turkey Carcasses with Necks	TS/SISP/C M90, M09-M12, M25
80-5 1-29-80	Export of Poultry to U.S. Forces in West Germany	FPS/J M90, M09-M12, M25, M27
80-10 2-25-80	Use of Additional Unidentified Microbial Inhibitors Info. from Laboratories	FO/K M90, M09-M12, M04
80-14 3-21-80	Submission of Weekly MP Form 404	IEDM/I M90, M10, M11, M12, M18, M22, M28, M32
80-15 3-13-80	Change in Residue Records Sent to Residue Evaluation and Surveillance Division, Science	FO/K M90, M09-M12, M04
80-18 3-18-80	Treatment of Meat with Chlorinated Water	FESD/B M90, M09-M12, M94, M50

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80-22 3-28-80	Deceptive Labeling Practices	MPI/DA/F M90, M09-M12, M94, M50
80-26 4-29-80	Export of High-Quality Beef to the European Economic Community (EEC)	FO/FPS/J M90, M09-M12, M26, M28
80-27 5-5-80	Diagnostic Pathology Laboratories	Science/K M90, M09-M12, M04
80-31 6-18-80	Guidelines for the Dis- position of Gall-Contamin- ated Giblets	TS/C M90, M09-M12, M15, M94
80-32 6-18-80	Use of Bovine Tongues to Remove Loose Hair from Carcasses	D M90, M09-M12, M16, M26
80-34 7-1-80	Inspection of Tuberculin Reactors	FO M09-M12, M90
80-36 7-2-80	Eligibility of U.S. Estab- lishments to Export to Canada	FP/J M90, M09-M12, M94
80-38 7-15-80	Reduction of Injuries	Science/K M90, M09-M12, M50
80-40 8-5-80	Clarification of MPI Bulletin 80-1	Science/K M90, M09-M12, M50
80-45 8-28-80	Meat Plants Eligible to Export to the United Kingdom	FPD/J M90, M09-M12, M26, M28

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80-52 10-15-80	Partially Defatted Cooked Fatty Tissue	CP/MPSLD/F M90, M09-M12, M94, M50
80-53 10-24-80	Export of Fresh Beef to Australia	FPD/J M90, M09-M12, M26, M28
80-54 10-24-80	Poultry Salami Product Labeling	CP/MPSLD/F M90, M09-M12, M94, M50
80-59 11-12-80	STOP Reporting Problems	Science/K M90, M09-M12, M04
80-60 11-17-80	Pseudorabies and Hog Cholera Surveillance	FO/K M90, M09-M12, M26
80-62 11-18-80	Export of Casings to Italy	FPD/J M90, M09-M12, M94
80-67 12-5-80	January 1, 1981, Changeover Date for MP Form 404 Quarterly Reporting	IEDM/I M90, M09-M12, M28
80-68 12-12-80	Livestock Slaughter Data	FO/I M90-M09-M12, M21, M26

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81-1 1-2-81	Import Certification	FPD/J M90, M09-M12, M14
81-3 1-2-81	Export of Products for Pet Food Manu- facture to Canada	FPD/J M90, M09-M12, M25, M27
81-6 1-8-81	Handwashing Facilities at Outside Inspection Stations	SISP/TS/C M90, M09-M12, M25, M29
81-9 2-11-81	Humidify STOP Incubators	Science/K M90, M09-M12
81-12 2-20-81	Export Certificates for DOD Products	ECS/J M90, M09-M12, M26, M28
81-13 3-4-81	New Policy of Listing of Approved Labels and Markings of Delisted Plants at Ports of Entry in Canada	ECS/J M90, M09-M12 M94
81-14 3-30-81	Submission of Samples for Biological Residue Analyses	Science/K M90, M09-M12, M04
81-16 3-30-81	Export of Beef Pizzles to Japan	ECS/J M90, M09-M12, M26, M28
81-19 5-11-81	Export Certificates for Military Supply Depots in U.S.	ECS/J M90, M09-M12, M94
81-23 5-19-81	Export of Meat and Poultry to Canada and General Export Requirements	ECS/J M90, M09-M12, M94

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81-26 6-8-81	Enzyme Declarations on Meat Products	MPSLD/F M90, M09-M12, M94
81-27 6-22-81	Approval of Partial Plant Quality Control Programs	PPID/G M90, M09-M12, M94
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81-29 6-26-81	Proper Completion of Export Certificates	ECS/J M90, M09-M12, M94
81-31 7-8-81	Export of Meat and Poultry to Sweden	ECS/J M90, M09-M12, M94
81-35 8-6-81	Slaughter Dates on Product for Export	ECS/J M90, M09-M12, M94
81-36 8-11-81	MPI Data Center Mailing Address	IEDM/A M90, M09-M12
81-37 8-20-81	Export of Poultry Products to the Netherlands	ECS/J M90, M09-M12, M25, M27
81-38 8-27-81	Equipment and Procedure Requirements for Processing Gizzards	SISP/C M90, M09-M12, M94
81-39 8-31-81	Nutrition Labeling Quality Control	SLD/F M90, M09-M12, M94

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81-41 8-31-81	Label Declaration For FD&C Yellow No.5	SLD/F M90, M09-M12, M94
81-42 8-31-81	Recognized Laboratories for the TEA Nitrosamine Analysis	SCI/K M90, M09-M12, M94, M04
81-43 8-31-81	Form MP-215, Condition of Reinspected Poultry	SISP/C M90, M09-M12,
81-44 8-31-81	Recognized Laboratories for PCB Analysis	SCI/K M90, M09-M12, M94, M50, M04
81-45 9-16-81	Laboratories for Species Determination of Boneless Meat	SCI/K M09-M12, M94, M90
81-46 9-23-81	Export of Fresh/Frozen Meat and Meat Byproducts to the Netherlands	FPD/ECS/J M90 M09-M12, M26, M28
81-47 9-30-81	Water Conservation - Poultry Chilling	MPIO/D M90 M09-M12, M25
81-48 10-5-81	Sources of Water for Reuse in Washing and/or Rinsing of Livestock Pens	MPITS/FESD/B M90 M09-M12, M94
81-49 10-5-81	Nine Digit Zip Code	MPITS/SLD/F M90 M09-M12, M94


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81-51 10/23/81	Export of Partially Defatted Beef Fatty Tissue to Japan	MPIO/ECS/J M90 M09-M12, M26, M28
81-52 11-5-81	Diethystilbestrol (DES) Certification Requirements to Canada	MPIO/ECS/J M90 M09-M12, M26, M28
81-53 11-16-81	Application for Approval of Labeling	MPITS/SLD/F M90 M09-M12, M94
81-54 11-19-81	Combinations of Ground Beef or Hamburger and Soy Protein Products	MPITS/SLD/F M90 M09-M12, M26, M28
81-55 11-27-81	Export of Inedible Meat & Poultry Products to Canada	MPIO/ECS/J M90 M09-M12, M94
81-56 11-27-81	Export of Rendered Animal Fats & Tallow to Australia	MPIO/ECS/J M90 M09-M12, M94
81-57 12-15-81	Export of Meat and Poultry Product to South-West Africa/Namibia	MPIO/ECS/J M90 M09-M12, M94
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Paul Ragàn
Director
Regulations Office

1/ The letter next to the originating staff abbreviations or to the number of the bulletins deleted is the bulletin category.



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

JANUARY 1982

CHANGE: 82-1

MAINTENANCE INSTRUCTIONS

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Pen-and-Ink Changes

Section 22.82(b)(1), insert the following sentence at the end of the paragraph.
"Poultry products entering Switzerland may be tested for Salmonellae. Samonellae-positive samples may result in rejection of shipments."

LABELING TERMINOLOGY

Subpart 17-C

(Regs: M-317, 318, P-Subpart N,P,T)

17.13 MEAT**(a) Bacon**

If the term "bacon" is used for product other than that conventionally prepared from the side of a swine carcass, it should be qualified as to its origin in terms such as "pork shoulder plate bacon."

(b) Center Cut Pork Loin

Pork loin with shoulder end removed by cutting crosswise to the length of the loin at a point posterior to the edge of the scapular cartilage, and from which the ham end of the loin has been removed by cutting crosswise to its length, anterior to the cartilage on the tuber coxae.

(c) Center Cut Pork Chop

Pork chop cut from any portion of a center cut pork loin.

(d) Cooked Ham

Ham, cooked in a manner which does not include use of boiling water, should be labeled "cooked ham," not "boiled ham."

(e) Sliced Cooked Ham, Gelatin Added

In many plants product labeled "sliced cooked ham" is from canned ham identified as "cooked ham, with natural juices, gelatin added."

When ham is removed from the can and prepared for slicing, free juices and some gelatin remain on ham surface. Thus, cooked sliced canned ham should be labeled "sliced cooked ham, gelatin added" for proper identification.

(f) Dry Salt Cured

Product designated "dry salt cured"

may contain a curing solution injected directly into the tissues but not through the circulatory system before it is covered with dry curing mixtures. It may be momentarily moistened to facilitate initial salt penetration. However, the term does not apply to product placed in curing solution. Product identified as "dry cured" should not be injected with or immersed in a curing solution.

(g) Chili, Chili Con Carne

"Chili" or "chili con carne," and "chili with beans" or "chili con carne with beans" may be used interchangeably.

(h) Byproducts

Meat byproducts shall be preceded by name of species from which derived and individually named.

(1) Beef heart. To assure adequate identification, the following terms shall be used:

"Beef hearts" - Untrimmed with bone intact.

"Beef Hearts-Bone Removed" - Untrimmed with bone removed.

"Beef Heart Meat" - Beef hearts with auricles (heart cap) and bone removed.

(2) Calf livers, hearts. Large calf livers and hearts may be designated "beef livers" and "beef hearts."

(3) Sheep - lamb brains, hearts, tongues. Sheep brains, hearts, and tongues are practically indistinguishable from lamb brains, hearts, and tongues respectively. Therefore, brains, hearts, and tongues may be designated as either sheep or lamb.

(4) Tongue - cheek trimmings.

They shall be shown as follows:

1. "(Species) salivary glands, lymph nodes and fat (cheeks)" to

*
*
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*
*
*

identify the tissues resulting from converting "cheeks" to "cheek meat."

2. "(Species) tongue trimmings" include entire mass of tissue, except cartilage and bone, obtained by converting long-cut to short-cut tongues with a transverse cut anterior to the epiglottis, removing soft palate and epiglottis, cutting through the hyoid bone leaving approximately 1 1/2 inches in length of the bone with the tongue.

3. "(Species) salivary gland, lymph nodes and fat (tongues)" to identify resulting mass when muscle tissue is removed from tongue trimmings. Muscle tissue may be designated by specific species from which derived.

4. Trimmings from the tongue itself should be identified as "tongue meat," preceded by the name of species from which derived. Tongue meat should not include any tissues described in paragraphs 2 and 3 above.

(5) Windpipes. This term includes larynx, trachea, and bronchi.

(i) Enzyme Treated Product

Product from carcasses of animals injected with papain--liver, heart, tongue, cheek and head meat, trimmings, boneless beef, tenderloins, tails, tripe, and cuts of meat not showing an imprint of the roller brand reading "tendered with papain"--shall be properly identified and kept separate from other product.

When such product leaves an official establishment, immediate container shall bear a label showing, in addition to other required labeling, a statement such as "tendered with papain" or "treated with papain" prominently displayed contiguous to product name.

(l) Kidneys. They must be segregated and properly labeled.

(2) Retail dealer. The establishment will furnish retail dealers

handling such product with labels bearing the statement "tendered with papain" prominently displayed contiguous to the product name for use by such dealers on consumer packages or product from carcasses of animals injected with papain.

MPI personnel visiting retail markets should observe the effectiveness of this requirement. When retail outlets do not follow this identification, facts should be immediately reported to SLD.

*

(j) Pork skin

(1) Fresh. Fresh ham skins, fresh pork shoulder picnic skins, etc., may be used in lard rendering when, taken as a lot, they have at least 65 percent trimmable fat.

(2) Fried. When fried pork skins are prepared from skin removed from smoked pork bellies, names such as "fried pork skins," "fried bacon skins," or "fried bacon rinds" may be used to designate finished product name. When labeling material is submitted for approval, kind of skin used in product should be stated.

(3) Detached. "Detached skin" refers to portion of skin from which most of underlying fat is removed--skin from bacon intended for slicing, skin from closely skinned hams, shoulder cuts, fat backs, etc. If removal of skin portions is incidental to removal of a considerable proportion of underlying fat from ham, shoulder, back, etc., preparatory to rendering such fat, portions of skin so removed should not be regarded as detached skin and may be included with fats and rendered into lard. Ham facings are not regarded as detached skin.

(k) Refined Lard

This term is applied to open-kettle rendered, prime-steam, or dry-rendered lard put through a filter press with or without bleaching agent.

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